

FAMILY MEALS

Cesar Salad • Romaine, croutons, shaved parmesan, caesar dressing \$56

Panzanella Salad • Mixed greens, hand-pulled mozzarella, Campari tomato, grilled crouton, shaved red onion, pesto-balsamic vinaigrette \$60

Rigatoni Vodka • Sautéed pancetta, garlic, vodka tomato cream sauce \$100

Spaghetti Amore • Grilled chicken, roasted red pepper, sun dried tomato cream sauce \$100

Linguini Nero • Santa Barbara mussels, shrimp, clams, calamari, scallops, roasted red pepper, tomato, shallot, spicy sugo \$144

Pappardelle Bolognese • Bolognese with veal, beef & pork, black pepper-crusting ricotta \$112

Risotto Fungi • Wood oven-roasted wild mushroom, Parmesan, pinenuts, porcini jus \$100

Brasato di manzo • Slow braised short rib, polenta, sautéed seasonal vegetables \$140

Pollo parmigiana • Lightly Breaded & sautéed chicken, topped with mozzarella cheese, campanelle vodka pancetta cream sauce \$128

*Each family size order serves 4 to 5 guests, packed in aluminum foil pans



* These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Regarding the safety of these items, written information is available upon request.

gf- gluten free , gfo- gluten free option

12.24.2022

Zuppa & Insalata

Pasta & Risotto

All pastas are handcrafted daily in house

cozze marinara

Saltspring mussels, roasted garlic, shallot, rosemary, basil, concasse tomato, Tuscan butter vino bianco \$21 gfo

polpo alla griglia

Grilled Moroccan octopus, Calabrian chili, romesco, green olive, charred lemon \$22 gf

burrata

Prosciutto, country olive mix, crostini, Campari tomato \$17 gfo

calamari di "Spiga"

Crispy calamari, arugula, lemon-caper vinaigrette, marinara sauce \$17

carpaccio di manzo

Thinly sliced aged beef tenderloin, arugula, lemon preserve, EVOO drizzel, shaved parmigiano reggiano \$18 gfo*

garlic bread

Wood fire garlic bread, EVOO \$8

artichoke

Grilled artichoke, sea salt, truffle essence, parmigiano reggiano, lemon aioli (when available) \$16 gf

gamberi limone

Jumbo Shrimp, crushed tomato, garlic, lemon, shallot, sherry & Tuscan butter \$19 gfo

burrata

Crostini, cured Atlantic Salmon, capers, red onion, EVOO, balsamic glaze \$17 gfo

polpette

Veal, pork & beef meatballs, Pecorino, creamy polenta \$16

affettato

Chef's choice of meats and cheeses, served with country bread and accoutrements \$29 gfo

zuppa di giorno

Ask your server for today's selection \$12

insalata di mercato

Chopped kale, mixed greens, onions, asparagus, heirloom baby tomato, sweet corn, roasted red pepper, herb vinaigrette, toasted pinenuts \$14 gf

panzanella

Mixed greens, hand-pulled mozzarella, Campari tomato, grilled crouton, shaved red onion, pesto-balsamic vinaigrette \$15 gfo

caprese three-way

Hand-pulled cilengene mozzarella, braised baby tomato & heirloom tomato with mozzarella, burrata with grilled Campari on the vine, drizzled with saba, torn basil \$18 gf

beet "ravioli"

Golden & red beet stuffed with herbed goat cheese, lemon preserve, crushed pistachio, sherry vinaigrette \$16 gf

spiga

Mixed greens, salami, prosciutto, capers, red onion, roasted red pepper, Roma tomato, pepperoncini, crushed pistachios, Champagne vinaigrette \$16 gf

insalata caesar

Hearts of romaine, house croutons, shaved parmesan, classic caesar dressing \$14 gfo

risotto tutto mare

Arborio rice, mussels, baby clams, calamari, sea scallops, sautéed shrimp in tomato, white wine & saffron brodetto \$32 gf

risotto funghi

Wood oven-roasted wild mushroom, parmesan, pinenuts, porcini jus \$25 gf

bucatini all 'amatriciana

Thicker-style spaghetti with sauteed crispy brown guanciale, onion, chili flakes, fresh tomato sauce \$25 gfo*

pappardelle bolognese

Classic Bolognese with veal, beef & pork, black pepper-crusted ricotta \$28 gfo*

linguini nero

Santa Barbara mussels, shrimp, clams, calamari, scallops, roasted red pepper, tomato, shallot, spicy sugo \$36

tagliatelle gamberi

Jumbo sautéed shrimp, garlic, shallot, roma tomato, baby spinach, white wine-garlic butter sauce \$28 gfo*

ravioli al brasto di manzo

Stuffed with short rib & roasted garlic herb goat cheese, wild mushrooms, short rib jus \$27

agnolotti alla california

Half moon agnolotti stuffed with ricotta & spinach, shallot, prosecco cream sauce, garnished with prosciutto \$26

spaghetti amore

Grilled chicken, roasted red pepper, sundried tomato cream sauce \$25 gfo*

rigatoni alla vodka

Sauteed pancetta, garlic, vodka tomato cream sauce \$25 gfo*

CARNE & PESCE

vitello piccata • provimi veal, lightly sauteed in white wine, lemon, capers, butter \$35

bistecca • 12oz. NY Strip Steak, grilled asparagus, roasted garlic mashed potatoes, peppercorn brandy cream sauce \$45 gfo*

pollo arrosto • Lightly seared crispy skin chicken, garlic mini potato, seasonal vegetables, pan jus, charred lemon \$35 gfo

filetto di maiale "saltimbocca" • Oven roasted pork tenderloin wrapped w/ prosciutto, caramelized onions, spinach, provolone, sage pan jus \$35 gf

branzino • Grilled whole European bass, herb infused EVOO, seasonal vegetables, lentils \$42 gf

grigliata di pesce (for two) • Grilled jumbo shrimp, lobster tail, salmon and sea scallops, calamari, rosemary-garlic vinaigrette \$99 gfo

brasto di manzo • Slow braised short rib, polenta, sauteed seasonal vegetables \$35 gf

trancia di salmone • Sesame-crust atlantic salmon, EVOO drizzle, garlic potato, seasonal vegetables \$35 gfo*

gamberoni alla griglia • Grilled jumbo tiger prawns, extra virgin olive oil drizzle, fresh herb infusion, mini potato, seasonal vegetables \$39 gfo

pollo parmigiana • Lightly breaded & sauteed chicken, topped with provolone cheese, campanelle, vodka pancetta cream sauce \$32

vitellotartufata • Lightly seared provimi veal, mixed wild mushrooms, tuscan butter, cognac, truffle cream essence \$38

pesce del giorno • Seasonal fish & vegetables* mkt

PIZZA

ROSSO

salsiccia

San Marzano DOP, sweet Italian sausage, fior di latte, caramelized onions, roasted peppers \$20

polpette

Fior de latte, meatballs, basil, caramelized onions, San Marzano DOP tomatoes \$20

bufalina

San Marzano DOP, buffalo mozzarella, spicy calabrese salami, basil \$20

margherita classico

San Marzano DOP, fior de latte, EVOO, basil \$18

prosciutto

San Marzano DOP, prosciutto di parma, arugula, fior di latte and shaved pecorino \$20

bianco

fichi

Figs, prosciutto crudo, arugula, parmigiano reggiano, goat cheese, Saba, EVOO \$20

funghi

Oven roasted wild mushrooms, gorgonzola, arugula, pinenuts, EVOO \$19

gorgonzola

Fior de latte, gorgonzola, fresh pears, walnuts, honey, EVOO \$20



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WINE, BEER AND COCKTAILS

COCKTAILS

Empress Lemon Drop
Gin, Elderflower, Fresh Lemon,
Lavender \$16

Peach Bellini
Prosecco, Chambord, White
Peach \$16

Santo Frizzante
Vodka, Elderflower, Prosecco,
Grapefruit \$15

Spiga Fashioned
Kentucky Bourbon, Aged Maple
Syrup, Cherry, Bitters \$16

I.G.
Vodka, Grapefruit,
Basil \$15

Giallo
Citroen Vodka, Limoncello,
Lemon \$15

Sangarita
Tequila Blanco, Fresh Lime, Agave,
Citronage, Red Sangria \$15

Spiga Milano
Kentucky Bourbon, Amaro, Sweet
Vermouth \$18

Italian Mule
Vodka, Lemoncello, Lemon Juice,
Ginger Beer \$16

Sangria
Red Wine, Strawberry,
Citrus, Brandy \$12

Wines by the Glass

Glass / Terzo / Bottiglia

Bianco

Dr Loosen Riesling Mosel, Ger 12 / 16 / 48
Benvolio Pinot Grigio Friuli DOC, It 11 / 15 / 44
Italo Cescon Pinot Grigio Veneto IGT, It 14 / 18 / 56
Walnut Block Sauvignon Blanc Marlborough, Nz 13 / 17 / 52
Emmolo Sauvignon Blanc Napa, Ca 15 / 19 / 60
Banfi 'La Pettegola' Vermentino Toscana IGT, It 14 / 18 / 56
Sean Minor Chardonnay Central Coast, Ca 11 / 15 / 44
Antinori Bramito del Cervo Chardonnay Umbria IGT 14 / 18 / 56
Stuhlmuller Chardonnay, Alexander Valley, Ca 15 / 19 / 60

Rosso

Gainey Vineyard Merlot Santa Ynez Valley, Ca 13 / 17 / 52
La Posta Malbec, Mendoza, Argentina 13 / 17 / 52
Gran Conti Montepulciano d'Abruzzo, It 11 / 15 / 44
Ancient Peaks Zinfandel Paso Robles, Ca 14 / 18 / 56
Caparzo Sangiovese Toscana IGT, It 13 / 17 / 52
Tommasi Valpolicella Classico Superiore DOC, It 14 / 18 / 56
Juggernaut Cabernet Sauvignon Alexander Valley 14 / 18 / 56
Povero Barbera d'Asti DOCG 14 / 18 / 56
Antinori "Santa Cristina" Chianti Classico IGT, It 14 / 18 / 56
Franco Serra "Langhe" Nebbiolo 15 / 19 / 60
Lyric Pinot Noir Santa Barbara County, Ca 14 / 19 / 56
Laurelwood Pinot Noir Willmette Valley, Or 18 / 24 / 72
Chappellet Mtn Cuvee Caberne Blend Napa, Ca 21 / 28 / 84
Guado al Tasso 'Il Bruciato Super Tuscan IGT, It 18 / 24 / 72
Terroir Cabernet Sauvignon Napa, Ca 22 / 29 / 88
Far Niente Post and Beam Cabernet Napa, Ca 24 / 32 / 96

Rose

Tormaresca Calafuria Pugila IGT 12 / 16 / 48

Sparkling

Marenco Strev Moscato D'Asti DOCG, It 13 / 52
NV Tenuta Santome Prosecco DOC, It 13 / 52
Fiol Rose Prosecco 14 / 56
NV Moet & Chandon Brut Imperial Champagne, Fr 187ml \$28

Bottiglia Bianco

Sparkling

NV Nino Franco 'Rustico' Prosecco DOCG, It \$70
NV Taittinger "La Francaise" Brut Champagne Fr \$120
NV Moet & Chandon Brut Imperial Champagne, Fr \$150
NV Veuve Clicquot, Fr \$175
NV Ruinhart Rose, Fr \$240
NV Krug Grand Cuvee Brut Champagne, Fr \$400
'12 Dom Perignon Brut Champagne, Fr \$475

Italy

'21 Scarpetta Pinot Grigio Delle Venezie IGT \$48
20 Alois Lageder Pinot Grigio Dolomiti IGT \$54
'19 Abazzia di Novacella Kerner Alto Adige DOC \$58
'20 Fontanavecchia Taburno Falanghina Del Sannio DOC \$58
20 Jerman Pinot Grigio, Venezia \$60
'20 Broglia 'La Meirana Gavi di Gavi DOCG \$62
'20 Vietti Roero Arneis DOCG \$66
'18 Cabreo 'La Pierta' Chardonnay Toscana \$86

Chardonnay

'20 Sonoma Cutrer Chardonnay Russian River, Ca \$60
'20 Trefethen Chardonnay Napa, Ca \$65
'19 Stags Leap Napa, Ca \$68
'18 Antinori "Antica" Napa, Ca \$70
'18 Maison Champy Chablis Burgundy, Fr \$74
'21 ZD Chardonnay, Napa, Ca \$80
'21 Rombauer Chardonnay Napa, Ca \$85
'19 Paul Hobbs Russian River, Ca \$98
'19 Grgich Hills Napa, Ca \$110
'20 Far Niente Napa, Ca \$120
'19 Chateau Montelena Napa, Ca \$150

Rose

'21 Diora La Belle Fete Rose of Pinot Noir \$52
'18 Il Poggione Brancato Rose IGT, It \$58
'21 Rumors Cotes de Provence Rose, Fr \$68

Other Whites

'22 Jules Taylor SB Marlborough, NZ \$50
'18 Delille Chaleur Estate Blanc Columbia Valley, Wa \$58
'21 Dog Point SB Marlborough, NZ \$58
'20 Craggy Range SB Martinborough, NZ \$62
'18 Cartuxa DOC Alentejo, Portugal \$68
'21 Georges Pauchon Sancerre Loire, Fr \$74
'20 Stags Leap Viognier Napa, Ca \$75
'22 Cloudy Bay SB, Marlborough, Nz \$80
'19 Quintessa Illumination SB Napa, Ca \$82
'19 Darioush Viognier Napa, Ca \$130

Bottiglia Rosso

Tuscany

Chianti

'20 Coltibuono Chianti Classico DOG \$58
'19 Carpineto Chianti Classico DOCG \$68
'18 San Felice 'Il Grigio' Chianti Classico Riserva DOCG \$72
'19 Felsina 'Berardenga' Chianti Classico DOCG \$78
'13 Le Bocce Chianti Classico Gran Selezione DOCG \$120
'18 Arceno Chianti Classico Gran Selezione DOCG \$130

Montalcino

'19 Altesino Rosso di Montalcino DOC \$66
'19 Fanti Rosso di Montalcino DOC \$68
'17 Terra Rossa Rosso di Montalcino DOC \$70
'19 Banfi Rosso di Montalcino DOC \$75
'17 Col di Orcia Brunello DOCG \$140
'17 Argiano Brunello di Montalcino DOCG \$145
'16 San Felice Brunello di Montalcino DOCG \$148
'15 Val di Suga Brunello di Montalcino DOCG \$150
'17 Casanova di Neri Brunello DOCG \$180
'17 Banfi Brunello DOCG \$185
'13 Terra Rossa "Riserva" Brunello DOCG \$190
'15 Fanti 'Vallocchio' Brunello DOCG \$194
'17 Casanova di Neri Tenuta Nuovo Brunello DOCG \$285
'12 Banfi Brunello Riserva Poggio All Oro DOCG \$400

Super Tuscan

'15 Agrcola Querciabella Mongrana, IGT \$54
'18 Luce della Vite 'Lucente' IGT \$75
'20 Tenuta Ornellaia 'Le Volte' IGT \$82
'17 Carpineto Vino Nobile di Montepulciano DOCG \$92
'17 Eremvs Brunello di Montalcino DOCG \$98
'16 Carpineto 'Farnito' IGT \$98
'16 Fuligni S.J. IGT \$98
'19 Aia Vecchia Sor Ugo Bolgheri DOC \$99
'19 Montepeloso 'Eneo' IGT \$115
'20 Tenuta San Guido 'Guidolberto' IGT \$140
'16 Valadorna Toscana IGT \$145
'18 Banfi Summus IGT \$155
'17 Frescobaldi Mormoreto IGT \$180
'18 Antinori Tignanello IGT \$260
'17 Ornellaia Bolgheri DOC \$399
'18 Tenuta San Guido Sassicaia Bolgheri DOC \$499

Veneto

'18 Cesari 'Mara' Valpolicella Ripasso DOC \$68
'18 Tommasi Valpolicella Ripasso DOC \$70
'15 Cesari 'Jema' Covina IGT \$98
'18 Farina Amarone Classico DOCG \$116
'15 Cesari Amarone Classico DOCG \$135
'18 Allegrini Amarone Classico DOCG \$160
'17 Zenato Amarone Classico DOCG \$162
'15 Cesari 'Il Bosco' Amarone DOC \$205

Piemonte

'19 Damilano Nebbiolo DOCG \$60
'19 Sandrone Dolcetto d'Alba DOC \$65
'20 Pecchenino Siri d'Jermu Dolcetto DOCG \$68
'20 Damilano Barbera d'asti DOCG \$72
'18 Vietti 'Perbacco' Nebbiolo DOC \$83
'19 Castello di Neive Barbaresco DOCG \$108
'18 Ronchi Barbaresco DOCG \$110
'16 Cantine Povero 'Poire' Barolo DOCG \$110
'15 Stefano Farina Barolo DOCG \$118
'16 Ca'Viola Caviot Barolo DOCG \$122
'15 Brandini La Morra Barolo DOCG \$125
'17 Palladino 'Serralunga' Barolo DOCG \$140
'18 Vietti 'Castiglione' Barolo DOCG \$145
'15 Monchiero 'Montanello' Barolo Riserva DOCG \$150
'18 Gaja Dagromis Barolo DOCG \$300
'11 Borgogno 'Cannubi' Barolo DOCG \$345

Other Italy / Portugal / South America

'12 Terra Noble Carmenere Reserva Maule Valley, Chile \$42
'19 Mattoni Lorenzo Dinamico Rosso, Umbria IGT \$54
'17 Fontanavecchia Aglianico del Tburno DOC \$56
'09 Alianca Quinta Da Terrugem, Portugal \$60
'18 Paitin - Barbera d'Alba Serra Boella, It \$60
'18 Umberto Cesari Sangiovese Riserva Romagna DOC \$62
'14 Ater Primitivo di Manduria DOC \$64
'14 Quinta da Bacalhã, Portugal \$65
'17 Spelt Montepulciano D'Abruzzo Riserva, It \$68
'18 Alta Mora Etna Rosso DOC \$68
'13 Colpetrone Montefalco Sagrantino DOCG \$72
'19 Planeta Etna Rosso DOC \$86
'16 Quinta do Crasto Reserva Douro, Portugal \$92
'16 Lorenzo Mattoni Sagrantino di Montefalco DOCG \$96

Pinot Noir

'20 LOLA Russian River Valley, Ca \$74
'19 Walt Blue Jay Anderason Valley, Ca \$86
'20 Belle Glos Las Alturas, Monterey County \$92
'18 Melville Estate Santa Rita Hills, Ca \$98
'21 Cristom Mt Jefferson Cuvee Willamette Valley, Or \$98
'20 Occidental Sonoma Coast, Ca \$105
'19 Emeritus Pinot Noir Russian River Valley, Ca \$108
'19 Enroute Russian River Valley, Ca \$115
'19 Burn Cottage "Moonlight Race" Otago, Nz \$118
'19 Merry Edwards Sonoma Coast, Ca \$120
'19 Twomey Anderson Valley, Ca \$122
'19 Ken Wright Shea Vineyard Yamhill-Carlton, Or \$145
'19 Kosta Browne Sta. Rita Hills, Ca \$200
'20 Sea Smoke "10' Sta. Rita Hills, Ca \$225

Cabernet Sauvignon

'19 Obsidian Ridge Lake County, Ca \$70
'19 Quilt Napa, Ca \$75
'19 Hourglass HGIII Cabernet Blend Napa, Ca \$88
'18 Chateau Boutisse Saint-Emilion Bordeaux, Fr \$92
'19 Whitehall Lane Napa, Ca \$99
'18 Vinyard 29 Cru Napa, Ca \$105
'19 Faust Napa, Ca \$110
'18 Hall Napa, Ca \$120
'18 Barnett Spring Mountain Napa, Ca \$126
'17 Delille Four Flags Red Mountain, Wa \$130
'17 Grgich Hills Napa, Ca \$134
'19 Venge Silencieux Napa, Ca \$142
'19 Darioush Caravan Cabernet Blend Napa, Ca \$145
'18 Feather Columbia Valley, Wa \$148
'18 Groth Napa, Ca \$150
'18 Antinori "Antica" Napa, Ca \$160
'19 Chappellet Signature Napa, Ca \$170
'18 O'Shaughnessy Napa, Ca \$175
'19 Cakebread Cellars Napa, Ca \$180
'15 Miner The Oracle Cabernet Blend Napa, Ca \$184
'18 Pahlmeyer 'Jason' Napa, Ca \$185
'17 Silver Oak Alexander Valley, Ca \$188
'20 Caymus Napa, Ca \$200
'17 Paradigm Oakville Napa, Ca \$210
'19 Shafer One Point Five Stags Leap District, Ca \$260
'15 Ladera Reserve Howell Mountain, Napa, Ca \$265
'19 Far Niente Napa, Ca \$272
'18 Beringer "Steinhauer Ranch" Napa, Ca \$325
'18 Palmaz Vineyards Napa, Ca \$330
'18 Lewis Reserve Napa, Ca \$340
'19 Darioush Cabernet Napa, Ca \$340
'18 Harlan "The Mascot" Napa, Ca \$400
'18 Opus One Napa, Ca \$598

Other Reds

'19 Day Zinfandel Dry Creek Valley, Ca \$58
'14 Alexana Gran Rouge Syrah Columbia Valley, Wa \$62
'19 Chateau de Saint Cosme Cotes du Rhone, Fr \$66
'19 Emmolo Merlot Napa, Ca \$68
'18 Whitehall Lane Merlot Napa, Ca \$77
'13 Leon Perdigal Chateaufeuf du Pape, Fr \$85
'19 Turley Old Vine Zinfandel, Ca \$88
'16 K Vitners Powerline Vineyard Syrah Walla Walla, Wa \$93
'19 Stags' Leap Petite Sirah Napa, Ca \$108
'19 Penfolds Bin 389 Cabernet-Shiraz, Au \$110
'19 Lewis Alec's Blend Syrah/Merlot/Cab Napa \$131

BIRRA

Peroni \$7.5
Four Peaks Kiltlifter \$7.5
Stella Artois \$7.5
Rotational IPA \$7.5
Corona \$7.5
Blue Moon \$7.5
Coors Light \$6.5
Michelob Ultra \$6.5